

DINNERLY



Black Bean Nachos with Cheesy Pita Chips



25 minutes



2 Servings

Crank out a plate of everyone's favourite – nachos. Simply top cheesy pita chips with tomatoey black beans, add fresh cucumber, tomato and more cheese. Scrumptious!

WHAT WE SEND

- 1 tomato
- 1 Lebanese cucumber
- 100g cheddar ⁷
- 400g black beans
- 4 pita breads ^{1,6}
- 20g chipotle in adobo sauce ⁶

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- olive oil spray (optional)
- 1 tbs olive oil
- 1 tbs tomato paste
- 1 tbs barbecue sauce

TOOLS

- oven tray
- baking paper
- box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 690kcal, Fat 28.6g, Carbs 72.0g, Proteins 29.6g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **tomato** and **cucumber** into 1cm chunks. Crush or finely chop **1 garlic clove**. Coarsely grate the **cheese**. Drain and rinse the **black beans**.



2. Bake pita chips

Lightly spray or brush both sides of **2 pita breads*** with **olive oil**. Cut into thin triangles, put on the lined tray and bake for 5 mins or until golden.



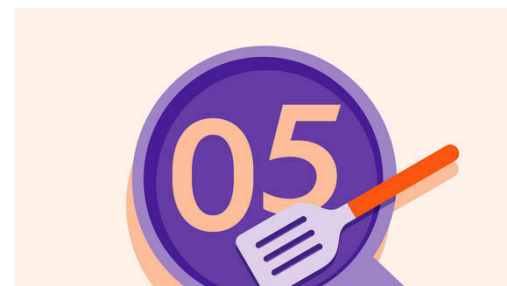
3. Cook bean mixture

Meanwhile, heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the **beans**, **garlic**, **half the chipotle*** (see Make it yours), **half the tomato**, **1 tbs tomato paste**, **1 tbs barbecue sauce** and **60ml (¼ cup) water**, stirring, for 3-4 mins until the beans are warmed through and tomato is broken down. Remove pan from heat. Taste, then season with **salt and pepper**.



4. Melt cheese

Arrange the **baked pita chips** in two piles on the tray, scatter with **half the cheese** and bake for a further 5 mins or until the cheese is melted.



5. Serve up

Divide the **cheesy chips** among bowls (take care as they are hot) and top with the **bean mixture**. Scatter with the **cucumber**, **remaining tomato** and **remaining cheese** and enjoy.



6. Make it yours

Chipotle is a smoky Mexican sauce with a mild chilli kick, so feel free to add more if you like heat, or reduce the amount to taste if serving this to little ones.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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